426/29
D BEVERAGES
G & FERMENTING
ASHING.
1882 (1)
Mashing
99/51
90
RECORDED

A.D. 1882, 21*st* *August.* N° 4004.

Brewing.

(*This Invention received Provisional Protection only.*)

PROVISIONAL SPECIFICATION left by Frederic Edward Whitham at the Office of the Commissioners of Patents on the 21st August 1882.

FREDERIC EDWARD WHITHAM of Shipley near Bradford in the County of York "IMPROVEMENTS IN BREWING"

The object of my invention is to convert the unmodified starch in the mash tub, into dextrine during the operation of brewing beer thereby greatly increasing the amount of dextrine in the wort producing considerable improvement in the quality of the beer at the same time it fines more readily.

In the first operation I run the strong wort into the copper then pump it therefrom back into the wort receiver after which the steam is injected at the bottom of the mash tub and the grain or daff contained therein is boiled until all the starch is dissolved or in solution. It is then cooled down until the temperature has arrived at about 150° Fahrenheit. Then the strong wort is run from the wort receiver into the mash tub, and is allowed to infuse, this has the effect of converting the whole of the starch into dextrine or to such an extent that no starch colouration is indicated by the usual tests

The whole is next run into the copper, hops added, then boiled and worked in the usual way.

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1883.